

# Shrimp & Fresh Gnocchi

*with Corn, Basil, & Cherry Tomatoes*

**PREP TIME:** 10 minutes

**COOK TIME:** 15-25 minutes

**SERVINGS:** 2

This light, bright gnocchi dish celebrates some of our favorite summer produce: fresh corn, basil, and tomatoes. To give our tender gnocchi a sophisticated lift, we're blistering cherry tomatoes—or cooking them without stirring until their skins brown and soften—for sweet, juicy pops of flavor that complement sautéed corn and shrimp. A garnish of basil, torn just before serving, adds a final layer of aromatic flavor. (Chefs, depending on what's freshest at the farms near you, your tomatoes may be red or yellow.)



## MATCH YOUR BLUE APRON WINE



Light & Fresh

Serve a bottle with this symbol for a great pairing.



## Ingredients



10 oz  
SHRIMP



3/4 lb  
FRESH  
GNOCCHI



6 oz  
CHERRY  
TOMATOES



2 cloves  
GARLIC



2  
SCALLIONS



1 ear of  
CORN



1 bunch  
BASIL

## KNICK KNACKS:



2 Tbsp  
BUTTER



1/4 tsp  
CRUSHED RED  
PEPPER FLAKES



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## 1 Prepare the ingredients:

- ☐ Heat a large pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Cut off and discard the root ends of the scallions; thinly slice on an angle.
- ☐ Remove and discard the corn husks and silks. Cut the corn kernels off the cob; discard the cob.
- ☐ Peel and roughly chop the garlic.
- ☐ Pick the basil leaves off the stems; discard the stems.

## 2 Blister the tomatoes:

- ☐ In a large pan, heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **tomatoes**. Cook, without stirring, 3 to 4 minutes, or until browned and blistered. Season with salt and pepper.
- ☐ Continue to cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened. Transfer to a bowl. Wipe out the pan.

## 3 Cook the corn:

- ☐ In the same pan, heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **scallions** and **corn**; cook, stirring occasionally, 1 to 2 minutes, or until slightly softened. Turn off the heat; season with salt and pepper to taste.

## 4 Cook the shrimp:

- ☐ Pat the **shrimp** dry with paper towels. Season with salt and pepper.
- ☐ To the pan of **cooked corn**, add the seasoned shrimp, **garlic**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook on medium-high, stirring frequently, 3 to 4 minutes, or until the shrimp are opaque and cooked through.
- ☐ Turn off the heat; season with salt and pepper to taste.

## 5 Cook & finish the gnocchi:

- ☐ While the shrimp cook, add the **gnocchi** to the pot of boiling water. Cook 2 to 3 minutes, or until the gnocchi float to the top of the pot. Reserving  $\frac{1}{3}$  cup of the **gnocchi cooking water**, drain thoroughly.
- ☐ To the pan of **cooked shrimp and corn**, add the cooked gnocchi, **blistered tomatoes**, **butter**, **half the reserved gnocchi cooking water**, and **half the basil** (tearing the leaves just before adding). Cook on medium-high, stirring vigorously, 1 to 2 minutes, or until the gnocchi are coated. (If the sauce seems dry, gradually add the remaining gnocchi cooking water to achieve your desired consistency.) Turn off the heat. Season with salt and pepper to taste.

## 6 Plate your dish:

- ☐ Divide the **finished gnocchi** between 2 dishes. Garnish with the **remaining basil** (tearing the leaves just before adding). Enjoy!